

**ATTORNEY DOCKET NO. 08146.0011U1
Application No. 10/551,306**

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims

Claims 1 – 17 have been deleted and replaced by the following new claims:

18. (New) A fruit gum composition, comprising:

at least one sweetener, at least one gelantizer and/or thickener, at least one souring agent, at least one colorant, at least one flavoring, and at least one release and glazing agent or sugar-coating agent as a surface-treatment agent,

characterized in that the fruit gum composition additionally comprises an L-carnitine in a form which is at least sometimes crystalline, having the formula C₇H₁₅NO₃ or C₁₈H₃₆N₂O₁₂, at least one L-carnitine complex, at least one L-carnitine complex salt, at least one mixture of substances containing L-carnitine, or at least one L-carnitine fumarate, or any combination thereof.

19. (New) The fruit gum composition as claimed in claim 18, comprising L-carnitine as a crystalline tartrate having the formula C₁₈H₃₆N₂O₁₂ and having a molecular mass of 472.49 u.

20. (New) The fruit gum composition as claimed in claim 18, comprising L-carnitine in pure crystalline form having a degree of purity of 99% and not more than 1% of residual components.

21. (New) The fruit gum composition as claimed in claim 20, characterized in that the L-carnitine in pure crystalline form has the formula C₇H₁₅NO₃ and has a molecular mass of 161.20 u.

22. (New) The fruit gum composition as claimed in claim 18, characterized in that the at least one mixture of substances containing L-carnitine is present as $C_{13}H_{12}gmNO_{10}$ and/or $C_9H_{18}CINO_4$.
23. (New) The fruit gum composition as claimed in claim 18, characterized in that the sweetener is selected from the group consisting of glucose syrup, sugar, sucrose, fructose, sorbitol, sugar substitutes, isomalt, and any combinations thereof.
24. (New) The fruit gum composition as claimed in claim 18, characterized in that the gelatinizer and/or thickener comprises gelatin, pectin, starch, modified starch, agar agar, gum arabic, or any combination thereof.
25. (New) The fruit gum composition as claimed in claim 18, characterized in that the souring agent comprises citric acid, lactic acid, malic acid, or any combination thereof.
26. (New) The fruit gum composition as claimed in claim 18, characterized in that the colorant comprises at least one coloring fruit or plant extract and/or at least one artificial color and/or at least one nature-identical colorant.
27. (New) The fruit gum composition as claimed in claim 18, characterized in that the release and glazing agent comprises beeswax and/or carnauba wax and an oil-containing agent and the sugar-coating agent comprises sugar with one or more fruit acid and/or calcilactol.
28. (New) The fruit gum composition as claimed in claim 18, characterized in that at least one of the substances of the composition originates from controlled biological cultivation in accordance with EC regulations.
29. (New) A method of preparing a fruit gum composition containing at least one sweetener, at least one gelatinizer and/or thickener, at least one souring agent, at least one

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colorant, at least one flavoring and at least one release and glazing agent or sugar-coating agent as a surface-treatment agent, characterized in that at least one of: L-carnitine in crystalline form, having a formula of $C_7H_{15}NO_3$ or $C_{18}N_{36}N_2O_{12}$, at least one L-carnitine salt, at least one L-carnitine salt mixture, at least one L-carnitine complex, at least one mixture of substances containing L-carnitine, at least one L-carnitine fumarate, is added to the fruit gum composition.

30. (New) The method as claimed in claim 29, characterized in that the L-carnitine is added in the form of a crystalline tartrate as $C_{18}H_{36}NO_3$ having a molecular mass of 472.49 u.

31. (New) The method as claimed in claim 29, characterized in that the L-carnitine is added in pure crystalline form as $C_7H_{15}NO_3$ with a degree of purity of 99% and at most 1% of residual components, having a molecular mass of 161.20 u.

32. (New) The use of a fruit gum composition as claimed in Claim 18, for the manufacture of food supplements.